

CLAIMS

1 Granules consisting of lactose and starch,  
having a friability of less than or equal to 80%,  
5 preferably to 60%, according to a test A. *- omnibus*

2. Granules according to Claim 1, having a  
spherical structure under electron microscopy.

10 3. Granules according to Claim 1, wherein the  
lactose/starch ratio is between 90/10 and 25/75, and  
preferably between 85/15 and 50/50.

15 4. Granules according to Claim 1, comprising a  
lactose to starch ratio of between 50/50 and 90/10,  
having a tableting capacity, determined according to a  
*omnibus* test B, of greater than or equal to 70 N, and  
*y w/v* preferably to 80 N, for a tablet density of 1.3 g/ml  
20 and greater than or equal to 170 N, preferably to  
180 N, for a tablet density of 1.4 g/ml.

25 5. Granules according to Claim 1, having an  
angle of repose of less than 45°, and preferably of  
less than 40°.

6. Process for the preparation of granules  
consisting of lactose and starch, comprising a step of  
spray-drying a suspension of lactose and starch.

30 7. Process according to Claim 6, wherein the  
lactose/starch ratio is between 90/10 and 25/75, and  
preferably between 85/15 and 50/50.

*obj. fail further limit*  
35 8. Solid form, comprising granules according to  
Claim 1, or capable of being obtained according to the  
process of Claim 6.

9. Granules comprising lactose and starch,  
having a tableting capacity according to a test B of

~~than of eq  
tablett densi  
170 N, and  
/ml.~~

10. ~~Granules~~ comprising co-spray-dried lactose and starch.

$\frac{a+b}{A+}$

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